



Instant Pot Cherry BBQ Meatballs and Cocktail Wieners



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Introduction

If you're looking for a simple yet delicious crowd-pleaser, Instant Pot Cherry BBQ Meatballs and Cocktail Wieners is a fantastic choice. This recipe combines the richness of meatballs and wieners with a sweet and tangy cherry barbecue sauce, making it perfect for parties, game days, or any gathering. The Instant Pot makes preparation a breeze, allowing you to enjoy the flavors without spending hours in the kitchen.

Detailed Ingredients with measures

Meatballs:

- 1 pound ground beef
- 1/2 cup breadcrumbs
- 1/4 cup chopped onion
- 1/4 cup parsley
- 1 egg
- Salt and pepper to taste

Cocktail Wieners:

- 12 ounces cocktail wieners

Cherry BBQ Sauce:

- 1 cup cherry preserves
- 1/2 cup barbecue sauce
- 1/4 cup soy sauce
- 2 tablespoons apple cider vinegar

Prep Time

The prep time for this delightful dish is approximately 15 minutes. This involves mixing the meatball ingredients and preparing the sauce for cooking.

Cook Time, Total Time, Yield

The cook time in the Instant Pot is around 10 minutes under high pressure. With the additional prep time, the total time for this recipe is approximately 25 minutes. This dish yields about 4 servings, making it ideal for small gatherings or family dinners.



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Detailed Directions and Instructions

Prepare the Meatballs and Wieners

Begin by taking frozen meatballs and cocktail wieners out of their packaging.

Combine Ingredients

In a large mixing bowl, combine cherry preserves, BBQ sauce, soy sauce, and minced garlic. Stir the mixture until it is well blended.

Add to Instant Pot

Place the frozen meatballs and cocktail wieners into the Instant Pot. Pour the cherry BBQ sauce mixture over the top, ensuring they are evenly coated.

See also [Beetroot with Pepper](#)

Seal the Instant Pot

Close the lid of the Instant Pot. Make sure the valve is set to the sealing position.

Cook the Mixture

Select the manual or pressure cook setting and set the timer for 5 minutes. The Instant Pot will take some time to come to pressure before cooking starts.

Release the Pressure

Once the cooking time is complete, perform a quick release by carefully

turning the valve to the venting position.

Stir and Serve

After the pressure has been released, open the lid and stir the meatballs and wieners to coat them in the sauce.

Transfer to Serving Dish

Using a slotted spoon, transfer the meatballs and cocktail wieners to a serving dish.

Garnish (Optional)

If desired, garnish with chopped green onions or sesame seeds for added flavor and visual appeal.

Notes

Serving Suggestions

These meatballs and wieners are great as appetizers or party snacks. They can be served with toothpicks for easy dining.

Storage Instructions

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat before serving.

Variations

Feel free to experiment by adding other ingredients to the sauce, such as chili sauce or a splash of vinegar, for a different flavor profile.

Cooking Time Adjustment

If using fresh meatballs instead of frozen, reduce the cooking time to 2-3 minutes.



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Cook techniques

Using the Instant Pot

The Instant Pot allows for a quick and efficient cooking process. Utilizing the pressure cooking function helps to infuse flavors deeply and tenderize the meatballs and wieners in no time.

Sautéing for Flavor

Before pressure cooking, sautéing the ingredients can enhance the overall flavor profile. This step allows for caramelization, which adds depth to the dish.

See also [Creamy Chicken Parmesan Soup](#)

Pressure Cooking

Setting the Instant Pot to pressure cook ensures that the meatballs cook thoroughly and absorb the BBQ sauce's sweetness and tanginess during the cooking process.

Natural Pressure Release

Allowing the Instant Pot to perform a natural pressure release at the end of cooking helps retain moisture in the meatballs and cocktail wieners, ensuring they remain juicy and flavorful.

FAQ

Can I use frozen meatballs?

Yes, you can use frozen meatballs. Just ensure that they are placed in

the Instant Pot with sufficient sauce for cooking.

How long does it take to cook meatballs in the Instant Pot?

Cooking meatballs in the Instant Pot typically takes around 8-10 minutes under pressure, followed by a natural release.

What can I serve with Cherry BBQ Meatballs?

Cherry BBQ meatballs go well with rice, mashed potatoes, or a fresh salad for a complete meal.

Can I make this dish in advance?

Yes, you can prepare this dish in advance and store it in the refrigerator. Reheat before serving.

Is it possible to adjust the sweetness of the BBQ sauce?

Absolutely, you can modify the sauce by adding more vinegar for tanginess or additional sweeteners to achieve your preferred flavor balance.



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Conclusion

The Instant Pot Cherry BBQ Meatballs and Cocktail Wieners recipe is a delightful blend of sweet and savory flavors that is perfect for gatherings or a comforting dinner. The ease of preparing this dish in the Instant Pot makes it a go-to option for busy individuals or families. Whether served as an appetizer or a main course, these meatballs and wieners are sure to impress your guests and tantalize their taste buds.

See also [Creamy Avocado Grilled Cheese](#)

More recipes suggestions and combination

Sweet and Spicy Asian Meatballs

Combine ground meat with ginger, garlic, and a touch of sesame oil for a delicious twist. Serve with a soy-based dipping sauce.

BBQ Chicken Sliders

Shred cooked chicken and mix with your favorite BBQ sauce. Serve on slider buns with coleslaw for a tasty meal.

Taco Meatballs

Mix ground meat with taco seasoning and serve with mini tortillas and toppings like avocado, cheese, and salsa for a fun twist.

Sloppy Joe Meatballs

Create a sloppy joe sauce to toss with meatballs and serve on buns for a messy, delicious dish.

Meatball Sub Sandwiches

Layer meatballs with marinara sauce and melted cheese in a sub roll for a hearty sandwich option that everyone loves.



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